

Daniel Gehrs Wines



CABERNET SAUVIGNON CENTRAL COAST

Wine Profile

VINTAGE: 2006

APPELLATION: Central Coast

HARVEST: Mid-October

FERMENTATION: Enclosed tank with 2x daily pump-overs and small open-topped fermenters with 3x daily punch-downs.

AGING: 50% new medium-plus toast French oak for 3 months, neutral French oak for 25 months.

VARIETAL COMPOSITION: 95% Cabernet Sauvignon and 5% Cabernet Franc.

Tasting Notes

2006 stands astride a year of abundant rainfall and ideal flowering and set conditions with a large crop of fruity wines of early accessibility; 2005, and a drought year with small yields of small, thick-skinned berries making densely chewy, tannic wines; 2007. The 2006 red wines, Cabernet Sauvignon in particular, yielded a normally sized crop of healthy grapes that were typically harvested late in the season; mid-October when days grow shorter and nights colder. The wines showed an abundance of dark color and solid tannins during fermentation and so were pressed without undue delay once the color was set and the fermenting must approached dryness. Early to barrel was the theme in this vintage to get the aging process underway without delay. It would take some time to allow tannins to mellow and flavors to develop. This wine spent well over two years in barrel before it was deemed ready for bottling. This, a longer than normal aging process, proved to be a great success for the quality of this big hearted Cabernet. The addition of 5% Cabernet Franc is very much in line with Bordeaux practice and adds a distinct perfume and extra heft to the ripe Cabernet flavors of currant, cassis and wild blackberry.

— DRG 3/09

Technical Data

ALCOHOL: 13.6%

WINE PH: 3.71

WINE ACIDITY: .57

RESIDUAL SUGAR: 0.10%

CASES PRODUCED: 1,535

UPC: 7 60919 12107 3

Awards

SILVER: 2009 San Francisco International Wine Competition

SILVER: 2009 Pacific Rim International Competition

SILVER: 2009 California State Fair

SILVER: 2009 San Diego Wine Competition

SILVER: 2009 West Coast Wine Competition